



## UPPER SHIRLEY VINEYARDS

### SHAREABLES

#### UPPER SHIRLEY GRAZING BOARD \$24

CHEF'S SELECTION OF ARTISAN CHEESES | CURED MEATS | FRESH FRUIT | HOUSE PICKLED VEGETABLES | CHOCOLATE COVERED PRETZELS | APPLE JAM | HOUSE CRACKERS

#### CRAB DIP \$21

LUMP CRAB | SOFTENED CREAM CHEESE | FRESH PEPPERS & HERBS | OLD BAY | BAGUETTE

#### FRIED BRUSSEL SPROUTS \$12

DRIED CRANBERRIES | SPICED PECANS | BALSAMIC

#### OYSTERS ROCKEFELLER \$21

CREAMED COLLARDS | PARMESAN | CRISPY LARDONS

#### TRUFFLE FRIES \$12

WHITE TRUFFLE OIL | PARMESAN REGGIANO | HERBS | GARLIC AIOLI

#### SEASONAL BREAD BOARD \$13

CRANBERRY & ROSEMARY BISCUITS | SWEET POTATO CORNBREAD | PUMPKIN MUFFINS | HOUSE MADE BROWN SUGAR HONEY BUTTER

#### BAKED BRIE \$14

PUFF PASTRY WRAPPED BRIE | CRANBERRY CHUTNEY | HERBED BAGUETTE

### HANDHELDS

SERVED WITH HOUSE CHIPS

#### SHIRLEY STACK \$16

APPLEWOOD SMOKED HAM & BACON | ROASTED TURKEY | BIBB LETTUCE | CHEDDAR CHEESE | TOMATOES | DUKE'S MAYO

#### FRIED COD SANDWICH \$17

FRIED COD FILET | BRIOCHE BUN | HOUSE MADE PICKLES | FRIED ONIONS | SHREDDED LETTUCE | LEMON DILL CREMA

#### USV BURGER \$18

TWO SMASH PATTIES | CHEDDAR CHEESE | BACON JAM | BIBB LETTUCE | SHIRLEY SAUCE | HOUSE PICKLES

#### TURKEY & BRIE MONTE CRISTO \$16

TEXAS TOAST | SMOKED TURKEY | BRIE CHEESE | CRANBERRY COMPOTE

#### SHORT RIB SANDWICH \$19

BRAISED SHORT RIB | SHAVED RED ONION | CHEDDAR | BOURSIN | CIABATTA

### MAINS, SOUPS, & SALADS

#### PAN SEARED ROCKFISH \$22

APPLE & QUINOA SALAD | ROASTED SPAGHETTI SQUASH | CARROT & GINGER BUTTER

#### FALL GRAIN BOWL \$14

CHILLED FARRO | SHAVED BRUSSEL SPROUTS | AVOCADO | ROASTED BUTTERNUT | HONEY CRISP APPLES | APPLE CIDER VINAIGRETTE

#### CHICKEN POT PIE \$16

ROASTED CHICKEN | ROOT VEGETABLES | PUFF PASTRY

#### HARVEST SALAD \$18

BABY KALE | CHARGRILLED CHICKEN | DRIED CRANBERRIES | GOAT CHEESE CRUMBLES | FRIED SWEET POTATO | MARASCHINO CHERRY VINAIGRETTE

#### TUSCAN KALE SOUP \$12

TUSCAN KALE | PANCETTA | YUKON POTATOES | HERBED CREAM | BAGUETTE

### DESSERTS

#### MAPLE BACON DROP DONUTS \$9

#### HOMEMADE OATMEAL CREAM PIE \$8

### COCKTAILS

#### STRAWBERRY FIELDS \$14

SPARKLING ROSE | CIRRUS VODKA | STRAWBERRY | LEMON

#### APPLE OF MY EYE \$15

APPLE WHISKEY | LEMON | ZACHARIAH

#### RED SANGRIA

\$10 | \$43

#### WHITE APPLE & CINNAMON SANGRIA

\$10 | \$43

### BOTTLED BEERS

#### HARDYWOOD PILSNER \$7

#### ALEWERKS WEEKEND LAGER \$7

#### BUSKEY CIDER \$7

#### ARDENT IPA \$7

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE.



UPPER SHIRLEY VINEYARDS

WHITES & ROSE

**2021 VIOGNIER · \$10 | 31**

WE ARE PROUD TO GROW SOME OF THE BEST VIOGNIER AROUND. AROMATICS OF HONEYSUCKLE AND RIPE PEAR, WITH PEACH AND GRANNY SMITH APPLE ON THE PALATE.

**2022 SAUVIGNON BLANC · \$10 | 31**

LIGHT AND CRISP, FRESH LIME, GRAPEFRUIT WITH PLEASING MINERALITY.

**2019 CHARDONNAY · \$9 | 24**

AGED IN 28% NEW FRENCH OAK, IT RETAINS ITS FRUIT WITH BALANCED ACIDITY. BARREL FERMENATED.

**2020 #2 WHITE · \$9 | 28**

SEMI-SWEET WITH TROPICAL FRUITS. THE PERFECT COCKTAIL WINE.

**NV Rosé · \$10 | 31**

THIS PROVENCE STYLE DRY ROSÉ HAS NOTES OF STRAWBERRY.

**2021 SPARKLING Rosé · \$13 | 39**

THIS FRUIT FORWARD ROSÉ IS FULL OF RIPE PEACH AND FRESH CREAMY STRAWBERRY.

**2019 BLANC DE BLANC · \$50**

FINESSED EFFERVESCENCE IS ACHIEVED VIA THE MÉTHODE TRADITIONNELLE PROCESS. THE 20 MONTHS SPENT AGED SUR LEI RESULTS IN BREADY YEASTY COMPLEXITIES.

**WHITE FLIGHT \$21**

*SAUVIGNON BLANC |  
VIOGNIER | #2 | ROSE*

**RED FLIGHT \$25**

*DIVERTIDO | #1 |  
PETIT VERDOT |  
TANNAT*

**SAMPLER FLIGHT \$27**

*VIOGNIER | ROSE |  
PETIT VERDOT | #1*

REDS

**2020 DIVERTIDO · \$8 | 25**

THE UNEXPECTED STORY OF MOURVÈDRE. THIS VITIS VINIFERA EVOKES JUICY BLACK CHERRIES IN THE SUMMERTIME.

**2017 ZACHARIAH · \$14 | 42**

OUR FLAGSHIP BLEND OF 50% MERLOT, 40% PETIT VERDOT, AND 10% TANNAT HAS NUANCED AROMATICS AND LAYERED FLAVORS OF DARK FRUIT AND SPICE. AGE WORTHY.

**2018 PETIT VERDOT · \$12 | 36**

DENSE BLACK CHERRY, DARK CHOCOLATE, AND DRIED HERBS. 19 MONTHS IN BARREL.

**2017 TANNAT · \$14 | 42**

THIS LESSER- KNOWN RED GRAPE IS MAKING SOME OF THE MOST ELEGANT WINES IN VIRGINIA. THIS DARK, INKY WINE DISPLAYS NOTES OF PLUM AND BLACK CURRANT WITH RESOLVED TANNINS. 18 MONTHS IN 45% NEW FRENCH OAK.

**2020 #1 RED · \$9 | 28**

THIS VERSATILE SEMI-SWEET RED BLEND CAN BE CHILLED IN THE HEAT OF THE SUMMER AND HOLDS ITS OWN WITH EVERYTHING FROM BBQ TO JAMBALAYA.

**2017 MERLOT · \$6 | 18**

THIS VARIETAL MERLOT HAS BEEN AGED FOR 18 MONTHS IN 50% NEW FRENCH OAK. COMPLEX POTPOURRI AND TORCHED RASPBERRIES ARE BACKED BY REFINED TANNINS.